


ASIGNATURA DE OPERACIÓN DE BAR BIS

1. Knowledge and Skills	To coordinate the operation of the food and beverage area through the planning, execution and evaluation of the elaboration of gastronomic products, considering the procedures, standards and regulations, to contribute to the profitability of the organization and to strengthen the gastronomic industry and culture.
2. Term	Third
3. Theoretical hours	25
4. Hours of practices	50
5. Total Hours	75
6. Total hours per Week	5
7. Learning Goal	The student will operate the bar area, through the organization of staff and equipment, as well as the preparation of cocktails and drinks, to complement the gastronomic services and contribute to the quality and profitability of food and beverage organizations.

Learning Units	Hours		
	Theoretical	Practical	Total
I. Introduction to cocktails	5	5	10
II. Cocktail and beverage assembly	10	25	35
III. Coffee, teas and infusions	10	20	30
Total	25	50	75


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LEARNING UNITS

1. Learning Units	I. Introduction to cocktails
2. Theoretical hours	5
3. Practice hours	5
4. Total Hours	10
5. Learning unit objective	The student will organize the equipment and staff of a bar to help optimize the operation of a gastronomic company.


Topics	Knowledge	Skills	Values
Evolution of beverage services	<p>Identify the background and characteristics of the stages in the history of cocktails.</p> <p>Define the concepts and terms of cocktails, such as: cocktail, mixology, bar or bar(as in Spanish "barra"), bartender, canteen, barman.</p> <p>Identify beverage services as a cultural factor and as a gastronomic offer</p>		<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>
Organization of a bar	<p>Explain the staff and their functions in the bar area.</p> <p>Identify the utensils, major and minor equipment specific to the bar area.</p> <p>Describe the use of different types of glassware and crockery: Glasses, cups, pitchers, cups.</p>	<p>Prepare technical datasheets with the functions of the bar staff.</p> <p>technical datasheets with the description and use of bar equipment.</p>	<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>

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EVALUATION PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a case study the student will draft a proposal for a bar organization which includes the next:</p> <ul style="list-style-type: none"> -Distribution of areas within the bar - Description of the assigned functions. -Selection of equipment, utensils, glassware and earthenware with its justification. -Technical datasheets of the equipment. -Checklist of hygienic handling of beverage production. 	<ol style="list-style-type: none"> 1. To identify the evolution of beverage services. 2. To understand the main concepts and terms used in cocktails. 3. To analyze functions of the bar area. 4. To understand the use of the equipment of a bar. 	<p>Case study Checklist</p>

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TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Research tasks Collaborative teamwork Case analysis	Multimedia equipment Internet Bar equipment Printed activities

LEARNING SPACE

Classroom	Laboratory / Workshop	Enterprise / Field
X		


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LEARNING UNITS

1. Learning Units	II. Cocktail and beverage assembly
2. Theoretical hours	10
3. Practice hours	25
4. Total Hours	35
5. Learning unit objective	The student will make cocktails and alcoholic and non-alcoholic drinks, to complement the offer of gastronomic services.


Topics	Knowledge	Skills	Values
Introduction to cocktails	Identify the classifications of cocktails according to their properties: snacks, refreshing, nutritious, digestive, therapeutic, short, medium and long.	Make garnishes and adornments with fruits, vegetables and leaves.	Punctual Team work Responsible Neat Proactive Creative Work under pressure Self controlled Committed Respectful Good service attitude

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Topics	Knowledge	Skills	Values
Complementary drinks	<p>To identify the mixers used in long drinks: juices, soda, and dairy products.</p> <p>To identify dressings, creams, syrups and sauces used in cocktails.</p> <p>To explain the methods of preparation of soft drinks: cocktails, and accompanying drinks.</p> <p>To explain the structure of the beverage preparation fact sheet.</p>	<p>To select suppliers according to the needs of food and beverage establishments.</p> <p>Prepare technical specifications of complementary drinks.</p>	<p>Punctual Team work Responsible Neat Proactive Creative Work under pressure Self controlled Committed Respectful Good service attitude</p>

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Topics	Knowledge	Skills	Values
Fermented drinks	<p>To identify the types of fermented drinks used in a bar.</p> <p>To identify the types of wine: white, red, pink, and sparkling and generous wines.</p> <p>To identify the main characteristics and elaboration processes of the types of beer: Ale, Bitter, Mild, Porter, Stout, lager and pilsner.</p> <p>To identify other types of regional ferments.</p> <p>To explain the methods of making cocktails based on fermented beverages: direct and built.</p> <p>Explain the structure of the technical sheet for preparing cocktails based on fermented beverages.</p>	<p>To prepare cocktails based on fermented drinks.</p> <p>To prepare technical specifications of cocktails based on fermented beverages.</p>	<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>

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Topics	Knowledge	Skills	Values
Distilled drinks	<p>To explain the method of alcohol distillation.</p> <p>To identify the types of distilled beverages used in a bar.</p> <p>To identify the origin, elaboration processes and presentations of the main distillates: No aging -Vodka, gin, White tequila, mezcal, white rum, pisco. With aging -Brandy, Cognac, Armagnac, Rum, Tequila, Mezcal, Whiskey, Bourbon.</p> <p>To explain the methods of making cocktails: -Direct, refreshed, shaken, mixed, liquefied and built.</p> <p>To explain the structure of the technical sheet for preparing cocktails based on distilled beverages.</p>	<p>To prepare cocktails based on distilled beverages.</p> <p>To prepare technical specifications of cocktails based on distilled beverages.</p>	<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>

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Topics	Knowledge	Skills	Values
Liquors and creams	<p>To explain the characteristics of liquors and creams.</p> <p>To identify the origin, elaboration processes and presentations of the main liquors and creams.</p> <p>To explain the structure of the liquor-based and creams cocktails preparation through their corresponding technical sheet</p>	<p>To prepare cocktails based on liquors and creams.</p> <p>To prepare technical specifications of cocktails based on liquors and creams.</p>	<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>

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OPERACIÓN DE BAR BIS

EVALUATION PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a case of bar service, the student will make alcoholic and non-alcoholic beverages and deliver a catalog that includes:</p> <ul style="list-style-type: none"> - Description of the processes of elaboration of fermented, distillates, liquors and creams. - Technical data sheets of beverages prepared with photos of them. - Checklist of hygienic handling of beverage preparation. 	<ol style="list-style-type: none"> 1. To identify the classification of cocktails according to their properties. 2. To understand procedure for making garnishes and cocktail ornaments. 3. To understand the manufacturing processes of fermented, distillates, spirits and creams. 4. To understand the methods of preparing drinks with different bases. 5. To analyze the structure of the technical data sheets for the production of alcoholic and non-alcoholic beverages. 6. To select drinks and cocktails from the bar. 	<p>Practical exercises Checklist</p>

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OPERACIÓN DE BAR BIS

TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Research tasks Collaborative teamwork Case analysis	Multimedia equipment Internet Bar equipment Printed activities

LEARNING SPACE

Classroom	Laboratory / Workshop	Enterprise / Field
X		


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LEARNING UNITS

1. Learning Units	III. Coffee, teas and infusions
2. Theoretical hours	10
3. Practice hours	20
4. Total Hours	30
5. Learning unit objective	The student will develop techniques for the preparation of coffees, teas and infusions, to complement the offer of gastronomic services.


Topics	Knowledge	Skills	Values
Origin, evolution and coffee berry	<p>Identify the stages of the history and evolution of coffee consumption.</p> <p>Identify the types of coffee berries.</p> <p>Identify the production process of the different types of coffee berry.</p>	Prepare technical sheets of the different types of coffee berries and their manufacturing processes.	<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>

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Topics	Knowledge	Skills	Values
Coffee preparation process	<p>To identify the types of grain roasting: -Weather -Temperature</p> <p>To identify the types of grinding of the grain according to the form of extraction of the coffee essence.</p> <p>To identify the machines for extraction of coffee essence and its operation. - Chemex - Dripper V60 - Coffee Syphon - Percolator - Presses - Espresso</p> <p>To identify the organoleptic characteristics of coffee types according to their extraction process and the type of grain.</p> <p>To identify the supplementary elements in coffee preparation.</p>	<p>Prepare data sheets of the different types of coffee and their organoleptic characteristics.</p> <p>Prepare technical data sheets of the different coffee extraction machines.</p>	<p>Punctual Team work Responsible Neat Proactive Creative Work under pressure Self controlled Committed Respectful Good service attitude</p>

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Topics	Knowledge	Skills	Values
Origin, evolution and processes of elaboration of teas, tisanes and infusions	<p>To identify the stages of the history and evolution of teas, tisanes and infusions.</p> <p>To identify the characteristics of camellia sinensis and its benefits.</p> <p>To identify the characteristics of rooibos and its benefits.</p> <p>To identify the types of teas, organoleptic characteristics, temperatures and infusion times. -White tea -Green Tea -Te oolong -Red tea -Black tea</p> <p>To identify the types of tisanes and infusions, organoleptic characteristics, temperatures and infusion times. -Rooibos -Fruits -Mix of plants</p>	<p>To prepare data sheets of the different types of teas, teas and infusions.</p> <p>To prepare data sheets of the processes of elaboration of types of teas, tisanes and infusions.</p>	<p>Punctual</p> <p>Team work</p> <p>Responsible</p> <p>Neat</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self controlled</p> <p>Committed</p> <p>Respectful</p> <p>Good service attitude</p>

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Topics	Knowledge	Skills	Values
Preparation process of teas and tisanes	<p>Identify the types of grain roasting: -Time -Temperature</p> <p>Identify the types of grain grinding according to the way of extracting the essence of coffee.</p> <p>Identify the machines for extracting the essence of coffee and its operation. -Chemex -Dripper V60 -Coffee Syphon -Percolator -Presses -Express</p> <p>Identify the organoleptic characteristics of the types of coffee according to their extraction process and the type of grain.</p> <p>Identify the supplementary elements in the preparation of coffee.</p>	<p>Prepare technical sheets of the different types of coffee and their organoleptic characteristics.</p> <p>Prepare technical sheets of the different machines for coffee extraction.</p>	<p>punctuality teamwork responsibility neatness honesty proactivity creativity working under pressure self control commitment respectful Service attitude</p>

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EVALUATION PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a case of bar service, the student will prepare coffees, teas, tisanes and infusions and deliver a catalog that includes:</p> <ul style="list-style-type: none"> - Description of the processes of elaboration of coffees, teas, teas and infusions. - Technical data sheets of beverages prepared including with photos of them. - Checklist of hygienic handling of beverage preparation 	<ol style="list-style-type: none"> 1. To identify the classification of types of coffees, teas, teas and infusions. 2. To understand the processes of making coffees, teas, tisanes and infusions. 3. To analyze the structure of the technical data sheets for making coffees, teas, tisanes and infusions. 	<p>Practical exercises Checklist</p>

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TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Case analysis Collaborative teamwork Practice in the lab	Multimedia equipment Internet Bar equipment Printed activities Catalog

LEARNING SPACE


Classroom	Laboratory / Workshop	Enterprise / Field
	X	

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CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT


Capability	Performance Criteria
<p>To develop alcoholic and non-alcoholic beverages from the standard recipe, the selection of inputs, cocktail techniques, assembly techniques and applicable regulations, to contribute to customer satisfaction and resource optimization.</p>	<p>To demonstrate and present the preparation of a cocktail catalog with the following specifications:</p> <p>A) PREPARATION</p> <ul style="list-style-type: none"> - Hygienic handling of inputs - Cocktail techniques and methods - Organization of work in the bar: preparation time of the mise en place and delivery time. <p>B) ASSEMBLY AND PRESENTATION</p> <ul style="list-style-type: none"> - Cleaning - Organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - Serving size according to the standard recipe - aesthetics and glassware according to the standard recipe. <p>C) STANDARD RECIPE:</p> <ul style="list-style-type: none"> - Type of beverage - Ingredients - Procedures attached to regulations - Cocktail techniques - Service temperatures - Photograph of the final presentation - Costs, portions and profits

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Capability	Performance Criteria
<p>To plan the operation of a food and beverage preparation area considering the times and movements, supply and demand, available resources, planning techniques and the organization's policies, to achieve the goals and optimize resources.</p>	<p>To prepare a work plan according to the operating characteristics and policies of the organization:</p> <ul style="list-style-type: none"> - menu to be prepared - type of service - number of guests - supplies requisitions: raw material, equipment, furniture and utensils - personnel requisitions - Schedule of activities with the times and people in charge of them. - Staff roles - Control formats: requisitions and kitchen stocks - standard recipe - Area operating budget - indicators of performance

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Capability	Performance Criteria
<p>Organize food and beverage preparation on a large scale Through the estimation of inputs, culinary bases, warehouse management, and production systems, to fulfill the demand for required volumes of consumption in commissary and social events.</p>	<p>Make a large-scale food and beverage preparation event, and integrate a production plan considering the customer's requirements as next:</p> <p>A) Production operation flow</p> <p>B) BIG SCALE PREPARATION</p> <ul style="list-style-type: none"> hygienic handling of inputs - warehouse management - culinary basis techniques and methods - organization of work in the kitchen: preparation time for mise en place, delivery time and labor requirements <p>C) GREAT SCALE ASSEMBLY AND PRESENTATION</p> <ul style="list-style-type: none"> - cleaning - organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - serving size according to the standard recipe - aesthetics: balance, unity, saucer flow and focus of attention (BUFF) - type of crockery to use <p>D) STANDARD RECIPE AT LARGE SCALE</p> <ul style="list-style-type: none"> - ingredients: natural and processed food products - production systems attached to regulations - techniques and production equipment in volume to use - cooking, service and storage temperatures - photograph of the final presentation - costs, portions and returns - nutritional contribution

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Capability	Performance Criteria
<p>To coordinate the operation of the gastronomic service according to the planning of the determined logistics, tools for supervision and management of resources, to solve contingencies and meet the customer requirements.</p>	<p>The student will supervise the operation of a gastronomic service and will write the records in a master control, having the next:</p> <ul style="list-style-type: none"> - activity in process: compliance and adjustment of roles, functions and times, and control of raw material - executed activity: compliance and adjustment of the programmed activities - observations and incidents
<p>To supervise the operation of a food and beverage preparation area through monitoring tools and quality standards, to achieve the established planning and to contribute to the profitability of the organization.</p>	<p>It integrates a report of supervision of the operation of the food and beverage area that includes:</p> <ul style="list-style-type: none"> - monitoring instruments: observation guide, logbooks, monitoring formats - verification of the operation planning - monitoring results - correction and better proposals

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REFERENCES

Author(s)	Year	Title of the document	City	Country	Editorial
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Patrice Millet	(2007)	<i>En la Cocina Cócteles Tragos Largos</i>	Madrid	España	Susaeta
María Constantino	(2012)	<i>El libro de los Cócteles</i>	Tailandia	Tailandia	Bonvivan
Petroni F.	(2017)	<i>Sommelier de té</i>	Barcelona	España	Degustis
Bisogno V.	(2015)	<i>Manual del sommelier de té</i>	Madrid	España	Fusión
Stephenson, Tristan	(2016)	<i>The Curious Bartender, Volume I</i>	Londres	Inglaterra	Ryland Peters & Small
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Ossenblok, Kim	(2018)	<i>¡Al Grano! La guía para comprar, preparar y degustar el mejor café</i>	Madrid	España	Ediciones Oberon
Cheadle, Louise; Kilby, Nick	(2016)	<i>El libro del Té</i>	Barcelona	España	Blume
Webb, Tim; Beaumont, Stephen	(2017)	<i>El Atlas Mundial de la Cerveza</i>	Barcelona	España	Blume
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Harrison J.	(2015)	<i>Destilados</i>	París	Francia	Blume
María Constantino	(2012)	<i>El libro de los Cócteles</i>	Tailandia	Tailandia	Bonvivan
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